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# PURNELL PROJECTS IN HOME ECONOMICS

1928-1929<sup>1/</sup>

Station	Title of project and date of approval	Project leaders <sup>2/</sup>	Cooperation <sup>3/</sup>	Financial support	
				Purnell <sup>4/</sup>	State <sup>5/</sup>
Ariz.	Bread baking with Arizona wheat. 6/19/25	M. C. Smith		\$550	
"	The vitamin A, B, and C content of several varieties of Arizona dates. 6/23/28	M. C. Smith D. W. Albert	N.C.P. 3 Horticulture	1,450	
"	The value of the Arizona sorghums--Hegari and yellow milo-compared with yellow corn as sources of vitamin A. 6/23/28	M. C. Smith R. S. Hawkins	Agronomy	1,623	

<sup>1/</sup> This includes all active Purnell Home Economics projects approved by the Office of Experiment Stations through November 1, 1928. Completed projects or projects no longer receiving Purnell support are not included.

<sup>2/</sup> This list includes in some instances advisors and cooperators in addition to the research leaders and assistants.

<sup>3/</sup> Cooperation with other departments within the station is designated by the name of the department and participation in the national cooperative projects as follows:  
N. C. P. 3--The vitamin content of food in relation to human nutrition.  
N. C. P. 4--Rural home management studies:  
I. Food consumption and expenditures of farm families.  
II. Present use of time by farm home makers  
III. Efficiency studies of the household plant.  
IV. Standards of living and expenditures of farm families.  
N. C. P. 6--Factors which influence the quality and palatability of meat.

<sup>4/</sup> In cooperative projects between the Home Economics and other departments only the funds allotted to Home Economics are included.

<sup>5/</sup> Information incomplete.



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				Purnell	State
Ariz.	Effect of sunlight in the curing process upon the vitamin A content of alfalfa hay. 6/23/28	M. C. Smith & I. A. Briggs	Agronomy	\$3,199	
Ark.	Basic factors in farm home planning. 3/20/26	M. Johnson D. G. Carter	N.C.P. 4, III Agr. engineering.	4,300	\$200
"	The effect of vitamin B deficiency on the carbohydrate and nitrogen metabolism of nursing young. Subproject.--Hypoglycemia in nursing young suffering from vitamin B deficiency. 5/23/28	M. E. Smith B. Sure	Agr. Chem.	1,000	
Calif.	The effect of method of drying on vitamin content of fruits. Subproject.--The content of vitamins A, B, C, and D in peaches and prunes fresh, sun dried, sun dried and sulfured, evaporated, evaporated and sulfured. 10/13/27	A. F. Morgan W. V. Cruess	N.C.P. 3 Horticulture	1,500	500
Colo.	Baking of flour mixtures at high altitudes. Part II. Physico-chemical factors. 10/4/26	I. M. K. Allison		824	2,176
Conn. (Storrs)	Factors that determine standards of living in farm homes. Subproject.--Factors and conditions affecting the amount and use of family income and expenditures among a selected group of families in the Eastern Highland. 6/24/27	E. V. W. Clapp	N.C.P. 4, IV	4,500	





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Fla.	Determination of whether chlorophyll, chlorophyll alpha and beta, and the petroleum-ether extracts of the yellow pigments of alfalfa can be used as a source of vitamin A in animal nutrition. 1/25/26 Revised 5/5/27	O.D. Abbott	N.C.P. 3	\$4,200	\$200
"	A study to determine the apparent prevalence of nutritional diseases in rural school children between the ages of 6 and 12 years in five representative counties in Florida. 2/17/26	C.F. Ahmann		4,000	100
"	Determination and identification of the organisms which cause spoilage of canned vegetables in the South. 2/17/26	O.D. Abbott		700	100
"	Study of the factors affecting the jelling of kumquats, loquats, roselle, and guava. 2/17/26	L.W. Gaddum		4,400	100
Ga.	Food habits of Georgia rural people. 7/3/25	S.J. Mathews	N.C.P. 4, I	900	
"	Vitamin content of turnip greens, collards, peaches, and cantaloupes. 7/3/25	C. Newton	N.C.P. 3	4,000	
"		L. Ascham		1/ 2,700	

1/ Allotted for new project not yet submitted.





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				Furnell	State
Idaho	Food consumption and food expenditures of farm families in relation to standards of requirement and income. 11/1/26		N.C.P. 4, I	\$300	
"	A study of the methods of vegetable storage now in use. 11/26/27	E. Woods		500	
"	A study of the conditions determining successful storage of potatoes, carrots, cauliflower, and cabbage. 11/26/27	E. Woods & C. C. Vincent	Horticulture	400	
"	The effect of storage upon the vitamin C content of the Russet Burbank potatoes of Idaho. 11/26/27	E. Woods	N.C.P. 3	2,100	
Ill.	The distribution of vitamins A and B in the kernels of unmilled cereal grains. (corn and oats). 12/19/25	R. Arnold Hetler & C. Rocke	N.C.P. 3	2,050	\$150
"	The effect of milling processes on the vitamin A and B content of cereal products used for human food. (Corn). 12/19/25	R. Arnold Hetler & C. Rocke	N.C.P. 3	2,050	150
"	A study of wheat flours milled in Illinois in relation to their use in baking. 1/3/27	A.M. Schreiber		1,100	600
"	Home accounts for the family on the farm and in the small town. 4/7/28	M.A. Souder R.A. Wardall			



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				Purnell	State
Ind.	Fuels for cooking purposes in rural homes. A comparison of fuels from standpoint of efficiency and operating cost. 12/23/26	M. Rapp	N.C.P. 4, III	5,500	
Iowa	The application of electricity in the farm home. a. Cooking with electricity. b. Economic application of electric refrigeration in the farm home. c. Design and construction of electric dishwasher. d. Cost and utilization investigation of electrical household equipment. 10/3/25	H. A. Sayre	N.C.P. 4, III Agr. Engineering	2,000	
"	Nutrition studies with meats. 3/1/26 Subproject.--Some dietary factors affecting lactation in the albino rat.	P. M. Nelson & L. G. Peet		1,525	
"	The vitamin content of vegetables as affected by cultural methods and degree of maturity. 3/1/26 Subproject.--The effect of various methods of ripening (including ethylene) on the content of vitamins A, B, and C in tomatoes.	P. M. Nelson  M.C. House & E. S. Haber	N.C.P. 3 & Vegetable Crops.	2,100	



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				Purnell	State
Iowa	The vitamin content of vegetables as affected by storage. 3/1/26 Subproject.--The effect of storage on the vitamin A content of carrots. A study of the influence of age on the quality and palatability of beef (cooking of beef for quality and palatability tests). 5/1/26	P.M. Nelson  M.C. House & E. S. Haber  P.M. Nelson  M.D. Helser & B. Lowe	N. C. P. 3 & Vegetable Crops.  N.C.P. 6  Animal Hus- bandry	750    50	
"	Studies of consumption habits of Iowa farm families. 3/22/26	E. E. Hoyt	N.C.P. 4, IV	2,125	
Kans.	Utilization of calcium and phosphorus from fresh, dried, and evaporated milk. 7/3/25	M. Kramer		1,200	
"	The vitamin content of the diet in relation to human nutrition: 1. Factors affecting seasonal variation in the growth curve of children. 2. Vitamin content of cabbage, sauerkraut, relishes, celery cabbage, cherries, pears, peaches, rhubarb, and string beans. 7/3/25	M. Justin & M. Chaney  M. Justin & M. Kramer	N.C.P. 3	3,700	
"	Influence of feed on cooking quality of meat of grass fed cattle (tenderness and color of cooked beef from grass fed steers and similar animals). 5/29/26	M. Kramer	N.C.P. 6 Animal Hus- bandry	500	





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				Purnell	State
Kans.	Protective value of certain clothing fabrics against (1) heat and cold and (2) against sunburn. 7/3/25 (3) Against heat loss when air is in motion.	M. Justin, L. Baker, K. Hess, & E. Bruner	Physics:	2,966	
"	Home management studies <u>1/</u> .	M. Taylor		2,600	
Ky.	The metabolism of obesity. 10/20/25	M. Hopkins & S. Erikson		390	
"	A study of the cause for variation in the cooking quality of white potatoes. 11/5/26	M. Hopkins & P.R. Bullard		750	
"	Studies of the anti-rachitic potency of the sun's rays at the latitude of Kentucky (including antirachitic potency of eggs) as affected by exposure of hens to sunlight and ultra-violet light at different seasons of year, comparative antirachitic value of brown shell and white shell eggs, and effect of storage on antirachitic value of eggs. 7/1/27	J.H. Martin & S. E. Erikson	Poultry Husbandry N.C.P. 3	4,050	
La.		G. Sunderlin		<u>1/</u> 3,500	

1/ Project not yet submitted.



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Maine	The iron content of edible wild greens of Maine. 5/13/27	P. S. Greene & G.M.Redfield	N.C.P. 4,III	3,075	
	The economic utiliza- tion of electricity in food preparation in Maine rural homes. 1. The selection of electrical cooking e- quipment and utensils as related to the cooking needs of Maine rural families, to first cost, and to current consumption. 2. To discover the changes and adaptations of typical cooking habits and processes necessary to prepare typical menus with economic consumption of current. 6/5/28	P. S. Greene & G.M.Redfield		3,275	
Md.	Housing in relation to farm labor turnover. 9/25/26	M.Mount & M. Coffin		4,000	
Mass.	Present practices of Mass. elementary rural schools with regard to school feeding and trans- portation and their ef- fects upon health of pupils. 10/14/27	E. S. Davies & C. B. Church		6,445	
Mich.	The vitamin content of some commercially canned vegetables and fruits. 10/9/25	M. Dye	N.C.P. 3	2,000	1,000



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				Purnell	State
Mich.	(Continue work on peas- preliminary work on canned corn and cherries)				
"	The vitamin A and D content of certain blanched and unblanched vegetables. 6/25/26 Subproject.--The effect of cooking on the vita- min A content of green and blanched asparagus.	M. Dye & J.W. Crist	N.C.P. 3 Horticulture	1,000	
"	The effect of the anti- rachitic factor and ultra-violet irradia- tion on the calcium me- tabolism of women. 6/25/26	M. Dye		1,000	
"	The effect of varia- tions in the nutrition of leaf lettuce on its vitamin A content. 10/12/27	J. W. Crist & M. Dye	N.C.P. 3 Horticulture	1,250	
"	Determination of the food requirements of children. (1) A quanti- tative study of the food intake of normal pre- school children. (2) A study of the proteim re- quirements of the pre- school child. 11/1/28	M. Dye		2,400	
Minn.	The relation of diet to blood regeneration. Subproject 1. The in- fluence of vitamins on the rate of blood re- generation. 8/7/25 Subproject 2. The dis- tribution of nitrogenous constituents of the blood during blood re- generation. 3/1/28	J. M. Leichsen- ring & A. Biester		1,900  1,900	





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				Furnell	State
Minn.	A study of methods of cooking pork products. 11/9/25	A. Child	N.C.P. 6 Animal Hus- bandry	1,000	
	Subproject.--A study of bound and free water in meat. 10/4/28	A. Child R.A. Gortner W. Robinson A. Zelleny E. L. Phelps	Biochemistry Entomology Physics	800	
"	Factors affecting the selection, care, and wearing qualities of textile materials. Subproject 1. A study of fiber quality and phy- sical qualities in rela- tion to cost of staple wool materials. (Wool serges and gabardines.) 3/1/28			1,050	
Miss.	A nutrition investi- gation of negro tenants in the Yazoo-Mississippi Delta. 6/28/26	D. Dickins	N.C.P. 4, I	500	
"	Iron studies: (1) Conservation of iron in vegetables through methods of preparation and cooking. (2) Variations in iron content of vegetables grown on different soils 5/20/27	O. Sheets & E. Frazier		6,500	
"	Expenditures for cloth- ing of families living in rural areas in Miss- issippi. 6/8/28	D. Dickins	N.C.P. 4, IV	2,500	



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				Purnell	State
Miss.	A study of living conditions of boarding students in agricultural high schools of Mississippi. I. Food consumption and expenditures. 6/8/28	D. Dickins	N.C.P. 4, I	3,000	
Mo.	A study of effect of temperature and time of cooking on quality and palatability of meat. 6/10/26	J.A. Cline & S. Cover	N.C.P. 6	1,225	
	Influence of methods of handling foods on their vitamin content. 7/1/26	M. Hessler, E. Eisenbarth & R. Anderson	N.C.P. 3	2,350	
	I. Apples: Vitamin C using fresh Jonathan apples from September to November, stored Jonathan apples through December to March and summer apples canned in July by home canned methods.				
	II. Beans and spinach: Vitamin A, feeding fresh, open kettle method for 7 minutes, open kettle for 15 minutes, home canned and commercially canned.				
"	III. Beans and spinach: prepared as in II; determination of the F factor in the absence of G and the G factor in the absence of F.				
	Durability of cotton materials. 7/3/28	A. Eppel & E. M. Morris		1,125	



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				Purnell	State
Mo.	I. A study of the durability of white and colored cotton materials as affected by home and commercial laundering. II. A study of the reliability of consumer's judgment as to the durability of cotton materials.				
Mont.	Food preservation.	J.E.Richardson		1,580	
"	I. Vegetables (potatoes, carrots). 9/6/25 The vitamin content of vegetables in winter storage. 7/30/26 (Vitamins B and C in potatoes and carrots).	E. Jacobs J.E.Richardson & E. Jacobs	N.C.P. 3	2,235	
"	Effect of feeds on grade and quality of lamb. 1/25/27 Subproject.--Influence of barley and oats on the quality and palatability of lamb.	J.E.Richardson	N.C.P. 6  Animal Husbandry	375	
"	Effect of feeds on grade, quality and palatability of beef from yearling steers. 1/25/27 Subproject.--To determine the quality and palatability of beef from steers fed wheat and alfalfa hay, and barley and alfalfa hay.	J.E.Richardson	N.C.P. 6  Animal Husbandry	375	
"	A qualitative and quantitative study of farm homes in Montana. 7/21/27	J.E.Richardson	N.C.P. 4, IV	2,040	





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				Purnell	State
Nebr.	Water carried for household purposes. 10/24/25	M.R. Clark	N.C.P. 4, III	800	
"	Routine and seasonal work of the housekeeper. 2/11/26	M.R. Clark	N.C.P. 4, II	1,000	
"	Kerosene cooking stoves. 2/11/26	E.B. Snyder	N.C.P. 4, III	3,000	
				<u>1/</u> 3,000	
N. H.	Studies in human nutrition. Caloric values of foods. 5/21/26	A. G. Farr	Nutrition Lab Carnegie Institution.	2,250	
N. Mex.		M.L.Greenwood		<u>1/</u> 5,300	
N. Y.	Index numbers of money cost of living in small towns and farms in New York State. 7/15/27	H. Canon	N.C.P. 4, IV	740	
"	The vitamin A and vitamin D content of egg yolk and the effect of the food of the hen and other conditions on these factors. 11/11/25 Revised 8/1/28	A. Spohn & E.H.MacArthur	N.C.P. 3	5,500	1,000
"	Management analyses of households. a. Management of family finances. b. Management of the family's food. c. Management of the family's clothing and of household textiles. 8/1/28	H. Canon, M. Henry & B. Blackmore	N.C.P. 4, IV	7,260	
N.Dak.	Factors influencing the quality and palatability of meat. Methods of cooking meats. 8/4/25	C. Leeby & E. Latzke	N.C.P. 6  Animal Husbandry	2,500	

1/ Project not yet submitted.



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				Purnell	State
N.Dak.	Subproject.--Methods of cooking veal.				
"	Cleaning equipment. Subproject A.--Dustless mops. 5/5/28	A. Bales & C. Leeby	N.C.P. 4, III	2,500	
Ohio	A study of the cost of family living on Ohio farms. 8/30/26	F.R. Lanman & C.E. Lively	N.C.P. 4, IV Rural Econom- ics.	1,200	
"	Basal metabolism of young women 14 to 20 years of age. 10/13/26	F.R. Lanman & H. McKay		750	
"	Seasonal variation in growth of preschool children in Ohio. 11/4/26	F.R. Lanman & H. McKay		750	
Okla.	The farm woman's part in establishing the economic status of the family by her standard of management, with special reference to clothing. 4/26/26	G. Fernandes	N.C.P. 4, IV Rural Life	4,400	
Oreg.	Use of time by farm home makers. 10/16/25	M. Wilson	N.C.P. 4, II	5,885	
R. I.	Use of time by rural home makers. 12/4/25	M. Whittemore B. Neil	N.C.P. 4, II	500	
"	Frequency of paid work done by the rural Rhode Island homemaker and some of its effects upon her and her home. 4/20/28	M. Whittemore B. Neil	N.C.P. 4, IV	2,500	
"	Culinary effects on cooked potatoes of differences in content of fertilizer used. 5/8/28	M. Whittemore B. Neil		1,000	



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				Purnell	State
R. I.	Influence of fertilizer treatment on the vitamin content of spinach. 5/23/28	M. Whittemore B. Neil	N.C.P. 3 Chemistry Pa. State College	1,000	
S. C.	A study of the dietary habits of rural children from two to six years of age in their relation to health and development. 10/31/27	M.E.Frayser		1,000	
S. Dak.	The vitamin C content of vegetables canned in the pressure cooker: Spinach and Swiss chard. 7/6/25	E.M. Pierson & G.E. Wasson	N.C.P. 3	1,253	
" "	Kind and quality of material in women's coats from typical retail stores in the State. 5/4/26	A.O. Halgrim		1,940	
" "	A study of the present use of time by farm women. 12/16/27	G.E. Wasson & B.E. Huskins	N.C.P. 4, II	3,470	
Tenn.	Garlic odor and flavor in milk. 11/9/25	M.B.MacDonald		1,500	
"	The nature, origin, and function of bios. 11/9/25	M.B. MacDonald		1,550	
"	Bitterweed flavor in milk. 6/30/27	M.B.MacDonald		1,550	
"	Physiological chemical study of the absorption of garlic flavor and odor by the milk of cows. 6/30/27	M.B.MacDonald & M. Jacob	Animal Husbandry	350	





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				Burnell	State
Tex.	Adequacy of the diet of Texas school chil- dren. 10/20/27	J. Whitacre		5,100	
"	The influence of Texas sunlight on the dura- bility and color of cot- ton fabrics. 1/21/28	M. Grimes		4,500	
"	Growth in height and weight of Texas school children. 6/4/28	J. Whitacre & E. Sumner		5,000	
Utah	Food habits of Utah families. 2/4/26	A. P. Brown	N.C.P. 4, I	3,300	
Vt.	Study of methods of household budgeting and accounting. 11/23/25	M. Muse & C.P. Brooks	N.C.P. 4, IV	2,850	
"	Comparative study of data on farm household expenditures obtained from household accounts and from schedules. 9/30/27	M. Muse	N.C.P. 4, IV	2,850	
Va.	An investigation of food expenditures and dietary standards of rural families in Vir- ginia. 8/29/25	I.M. Bailey	N.C.P. 4, I	3,900	
"	The relation of hous- ing to the health of the family in rural homes. 3/6/26	I.M. Bailey		3,100	
Wash.	A study of the present use of time by farm home makers in the State of Washington. 4/1/26	I.J. Arnquist & F. Harrison	N.C.P. 4, II	2,400	



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				Purnell	State
Wash.	Standards for cooking vegetables in the elec- tric oven. 10/24/28	F. Harrison, C. Landreth & H.L. Carver	N.C.P. 4, III Agr. Eng.	2,000	
"	Efficiency of home Laundry plant. 10/24/28	F. Harrison I.J. Arnquist & H.L. Carver	N.C.P. 4, III Agr. Eng.	1,200	
W. Va.	Methods for the econom- ic utilization of sur- plus food products, with special reference to the problems of the home. 7/22/25	H.C. Cameron	Horticulture & Extension	5,560	500
"	(a) Standardization of cherry preserves. (b) Standardization of Mountain State black- berry jam and jelly.				
"	Food consumption and expenditure of farm families. (a) Study of food habits. 12/23/26	N. Nesbitt	N.C.P. 4, I	1,500	
Wis.		H. Parsons		<u>1/</u> 2,300	1,200
Wyo.	Baking qualities and methods of baking Wyo- ming flour. 1/25/25	E.J. McKittrick & H. Bulbrook		4,134	125
"	A study of food expen- ditures and consumption of farm families. 2/7/25	E.J. McKittrick	N.C.P. 4, I	380	

